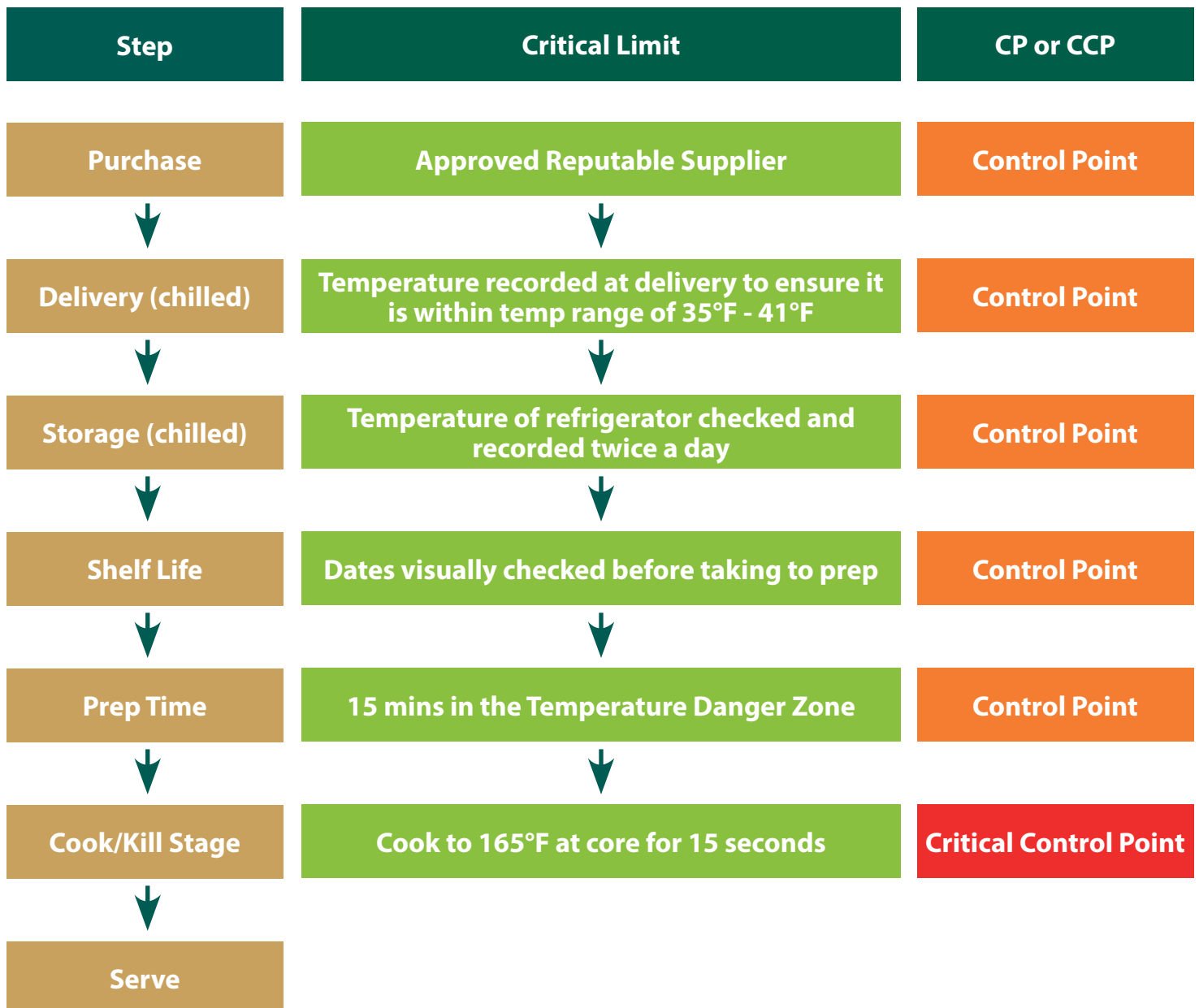


Process Flow Chart - Example

This is for a High Risk, Ready To Eat food that will be chilled and then cooked and served hot. For Example: a Hot Dog.



If you decided to Hot Hold the Cook/Kill Stage would then become a Control Point and the Hot Hold before service would be the Critical Control Point .

Ideally, there should only be one Critical Control Point & this should be the last step before being served.